



Nautilus
ESTATE OF MARLBOROUGH



PRODUCER PROFILE

Estate owned by: Hill-Smith Family
Winemaker: Clive Jones
Total acreage under vine: 173
Estate founded: 1985
Region: Marlborough
Country: New Zealand

Nautilus Marlborough Sauvignon Blanc 2017

WINE DESCRIPTION

The natural beauty of the Nautilus shell has inspired our expressive, balanced, precisely crafted wines since 1985, the early days of Marlborough winegrowing.

Back then there were only 80 NZ wineries. Today there are nearly 700. Yet we remain small, family-owned, and committed to the stunningly beautiful Marlborough region.

ABOUT THE VINEYARD

Marlborough is a sheltered, sunny, cool maritime climate known for intense, highly aromatic wines.

Nautilus Sauvignon is sourced from free-draining stony soils, giving low cropping, low vigour, early ripening vines, great flavour development every year and serious, age-worthy wines.

A blend of sites adds layers of complexity.

WINE PRODUCTION

Grapes were machine-harvested at night then fermented at cool temperatures in stainless steel to give fresh aromas. Some of the fermentations were started with non-saccharomyces yeasts for texture and complexity, with the remainder using aromatic yeasts giving aromatic intensity.

The wine was kept on lees for five months providing creaminess and integrated flavours.

TASTING NOTES

Marlborough Sauvignon Blancs are characterised by aromatic intensity derived from the cool climate, high sunlight intensity and free draining soils.

Nautilus Estate produces serious Sauvignon Blanc, with site selection offering complex and age-worthy wines. Low yields give intense flavours and palate length, and lees-aging contributes creamy palate weight.

FOOD PAIRING

Sauvignon Blanc's high acidity and fresh flavours pair well with a wide range of seafood and vegetarian dishes. The flavour intensity can stand up to some chilli and the herb notes in the wine compliment Thai ingredients such as basil or lemongrass.

Nautilus Sauvignon's palate weight allows it to match creamier dishes such as goats cheese or seafood chowder.

VINEYARD & PRODUCTION INFO

Soil composition:	Stony
Training method:	Cane-pruned
Vines/acre:	880
Exposure:	Northern
Average Vine Age:	20
Harvest time:	April
First vintage of this wine:	1985
Bottles produced of this wine:	300,000
Certified vineyards:	All vineyards certified under Sustainable winegrowing New Zealand
Certifying organizations:	New Zealand Winegrowers
Sustainability certification:	SWNZ

WINEMAKING & AGING

Varietal composition:	100% Sauvignon Blanc
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	21 days
Fermentation temperature:	55 °F
Maceration technique:	Sur-Lie Aging
Fining agent:	Vegetarian



Type of aging container:	Stainless steel tanks
Length of aging before bottling:	3 -6 months

ANALYTICAL DATA

Alcohol:	13.0 %
pH level:	3.2
Residual sugar:	1.9 g/L
Acidity:	7.1 g/L